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(54) **PROCESS FOR PRODUCING A MILLED  
WHOLE-GRAIN WHEAT FLOUR AND  
PRODUCTS THEREOF**

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(\*) Notice: Subject to any disclaimer, the term of this  
patent is extended or adjusted under 35  
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This patent is subject to a terminal dis-  
claimer.

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(52) **U.S. Cl.** ..... **426/518**; 426/463; 426/464;  
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See application file for complete search history.

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(57) **ABSTRACT**

A process for producing an ultrafine-milled whole-grain wheat flour which has the full nutritional value of wheat kernels, while retaining the texture of refined wheat flour and an appearance similar to refined wheat flour, and the products which can be made from the ultrafine-milled whole-grain wheat flour. The process can also be used for producing an ultrafine-milled coarse fraction, which can be used as a replacement and to fortify refined wheat flour. The ultrafine-milled coarse fraction can be used in bakery products, snack products and food products.

**31 Claims, 17 Drawing Sheets**

